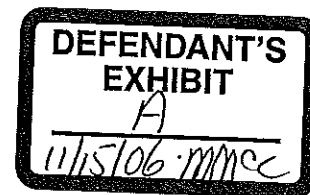


Exhibit 13

CONTACT INFO

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US

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P 914 393 3938



KEITH TURNER
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(914) 693-4366

SUMMARY OF QUALIFICATIONS

Accomplished, customer-focused Food & Beverage Manager with a strong pattern of success in high-profile fine dining restaurants in domestic and international locations. Superior knowledge of house operations, including pre-opening and opening activities, strict adherence to standards and policies, and ongoing restaurant promotions / marketing functions. Articulate, energetic professional with excellent presentation, written communication, and public relations skills. Solid record of training, developing, and motivating staff in a variety of challenging, customer-driven environments.

PROFESSIONAL EXPERIENCE

NEW YORK UNIVERSITY MEDICAL CENTER, New York, NY

2002-2004

Manager, Building Service

- o Management of staff / supervised 120+ staff and oversaw performance / ensured assignments.
- o Staff development.
- o Planning and procedure development.
- o Coordination of building service activities.
- o Cost containment.
- o Reports / documentation.
- o Equipment maintenance.
- o Performance improvement.

RESTAURANT ASSOCIATES, New York, NY

2000-2001

Manager, Rock Center Café

- o Managed front of the house operations for a café with 1,000 to 1,200 covers per day.

Corporate Catering Manager

- o Secured, coordinated, and oversaw large catered events for various corporate clients.

HUDSON RIVER CLUB, New York, NY

1999-2000

Maitre d' / Manager

- o Served customers in a 3-star, fine dining restaurant with 150-person banquet seating.
- o Assumed managerial responsibilities to ensure a smooth and efficient restaurant operation.

SEA GRILL, New York, NY

1998

Maitre d' (seasonal position)

- o Served customers in a 3-star, 120-seat fine dining restaurant located in Rockefeller Center.
- o Organized reservations, arranged seating, and provided daily operational assistance.

REGENTS PLAZA HOTEL, London, United Kingdom

1995-1997

Food & Beverage Director

- o Directed a 3-meal-a-day café, a specialty Italian restaurant, room service, a mini-bar, and banquets for a 200-room property with 100 residential apartments.
- o Oversaw pre-opening and opening functions for the Italian restaurant.
- o Provided and ensured training for all Food and Beverage staff.
- o Improved overall guest satisfaction through constant communication and the implementation of effective standards and policies.

HOTEL INTER-CONTINENTAL LOS ANGELES, Los Angeles, CA 1994-1995
Restaurant & Lounge Manager

- Created service standards and ensured staff compliance for a 434-room property with 40 employees.
- Exercised strong leadership skills, applying superior knowledge of the entire Food & Beverage operation.

FOUR SEASONS / REGENT, Bali, Indonesia 1992-1993
Assistant Food & Beverage Manager / Training Consultant

- Consulted with hotel, directing staff training for pre-opening and opening functions for the food and beverage operations of this 150-room property with 80 employees.

HOTEL INTER-CONTINENTAL SYDNEY, Sydney, Australia 1990-1992
Restaurant Manager

- Successfully systematized the opening of a new pasta bar and bistro for this 502-room property with 40 employees.
- Led promotional efforts, demonstrating strong public relations and marketing skills.

WESTIN KAUAI, Kauai, Hawaii 1988-1990
Restaurant Manager

- Maintained full operational responsibility for two fine dining outlets of an 847-room property with 60 employees.
- Directed activities of all professional and support personnel.

EDUCATION

LOS ANGELES VALLEY COLLEGE, Van Nuys, CA
Business Management Coursework

TOMBROCK COLLEGE, West Paterson, NJ
Business Management Coursework

REFERENCES AVAILABLE UPON REQUEST

WORK EXPERIENCE

Dates Employed	Job Title	Company
N/A - Present	Manager, Building Service	NEW YORK UNIVERSITY MEDICAL CENTER